



Pork Crown Roast  
with Garlic Herb Rub

# A CENTERPIECE for the Celebration

FAMILY FEATURES

As family gathers around the table, a fragrant, beautifully plated main dish is the focal point of any holiday meal. A richly flavored pork or beef dish that looks as good as it tastes will have guests passing their plates for more.

Whether your tastes lean toward a succulent pork crown roast seasoned to perfection, a prime rib so tender it melts in your mouth or a juicy ham drizzled with a sweet glaze, you can find premium meats to get you started at Omaha Steaks, a leading provider of premium beef and gourmet foods.

Flash-frozen to capture freshness and flavor at their peak, you can select the right cut of meat from the comfort of your home and have it delivered directly to your door. All that's left is finding the right recipe to complement your main dish.

If preparing an elegant meal from scratch isn't your idea of a happy holiday, look to Omaha Steaks for gourmet side dishes, appetizers and desserts, as well as complete holiday meal packages to fit any size gathering.

Get inspired to create a special centerpiece for your holiday table at [omahasteaks.com](http://omahasteaks.com).

## Pork Crown Roast with Garlic Herb Rub

Prep time: 30 minutes  
Cook time: 2 hours, 30 minutes  
Total time: 3 hours  
Serves: 12-16

- 1/4 cup kosher salt
- 2 tablespoons coarsely ground black pepper
- 1/3 cup fresh garlic, peeled and finely diced
- 1/4 cup thyme, leaves removed from stem and coarsely chopped
- 1/4 cup rosemary, leaves removed from stem and coarsely chopped
- 2 tablespoons sage, leaves removed from stem and coarsely chopped
- 1/2 cup, plus 2 tablespoons olive oil
- 2 pounds baby red potatoes, halved
- 1 pound fresh pearl onions, peeled and halved
- 1 Omaha Steaks Pork Crown Roast

Thaw roast completely and remove plastic packaging.  
Heat oven to 350 F.  
Prepare rub by combining salt, pepper, garlic, herbs and 1/2 cup of olive oil.  
Mix 2 tablespoons of rub with remaining 2 tablespoons of olive oil and toss with potatoes and onions.  
Librally rub all sides of roast with remaining rub, including in between bones. Put any excess rub on top.  
Place roast on foil lined sheet pan and spread potatoes and onions around sides of roast. Cook on center rack of oven for approximately 2 hours and 20 minutes to 2 hours and 35 minutes for a 9-pound roast, or until internal temperature reaches 145 F in the middle.  
Let rest for 10-15 minutes before cutting away string and slicing between bones for 16 even portions. Serve with roasted red potatoes and pearl onions in natural au jus.

## Salt Encrusted Prime Rib Roast

Prep time: 15 minutes  
Cook time: 2 hours  
Total time: 2 hours, 15 minutes  
Serves: 8

- Salt Crust:**
- 1 box (3 pounds) coarse kosher salt
  - 1 1/4 cups water
- 1 Omaha Steaks Bone-In Prime Rib Roast (6 pounds)**
- 1 tablespoon vegetable oil
  - 2-3 teaspoons cracked black pepper

Heat oven to 425 F. Line shallow roasting pan with heavy-duty aluminum foil.  
Combine salt crust ingredients; mix well. (Mixture may appear dry; do not add additional water.) In roasting pan, pat 1 1/2 cups salt mixture into rectangular shape about 1/2 to 1 inch larger than roast.  
Brush roast with oil; press pepper evenly into surface. Insert ovenproof meat thermometer into thickest part of roast, not resting in fat; center roast on salt layer. Starting at base of roast, pack remaining salt mixture onto sides and top to encase in salt. (Some salt mixture may fall off, exposing small areas of the roast. This will not affect cooking.)  
Roast in oven approximately 1 3/4 to 2 hours for medium rare or 2 1/4 to 2 1/2 hours for medium doneness. Use thermometer to verify doneness.  
Transfer pan with roast to cooling rack; let stand uncovered 15 minutes. Remove and discard salt crust from roast, brushing off any remaining salt. Carve and serve.



## Apricot Ham Glaze

Prep time: 5 minutes  
Cook time: 10 minutes  
Total time: 15  
Serves: 6-8

- 1/2 cup brown sugar
- 1 teaspoon corn starch
- 1/2 teaspoon ground ginger
- 1 cup canned apricot nectar

In small saucepan, combine brown sugar, corn starch and ginger. Stir in apricot nectar.  
Cook over medium heat, stirring constantly, until mixture thickens and boils.  
Serving suggestion: Brush glaze over whole ham before roasting or over ham steaks while grilling.

## Cranberry Orange Ham Glaze

Prep time: 5 minutes  
Cook time: 10 minutes  
Total time: 15 minutes  
Serves: 10-12

- 1 can (16 ounces) cranberry sauce
- 1 cup brown sugar
- 1/2 cup orange juice
- 1/2 teaspoon cloves, ground
- 1/4 teaspoon cinnamon, ground
- 1/4 teaspoon all spice

Place all ingredients in small sauce pan over low heat. Simmer for 5 minutes, then serve.

## How to Handle Frozen Meat

Working with frozen meat from a quality supplier not only ensures top-notch quality for your holiday dinner, it adds convenience during a busy time of year. Follow this advice from the experts at Omaha Steaks to handle your frozen meats with care.

- For meats that have been vacuum sealed in plastic wrap, store in a freezer for up to three months.
- For best results, thaw in the refrigerator to allow for juicier, more flavorful steaks. Always leave the wrapper on while thawing. Use these approximate guidelines for thawing in a refrigerator set to 36-40 F:
  - Large roast** 4 to 7 hours per pound
  - Small roast** 3 to 5 hours per pound
  - Steak (1-inch)** 12 to 14 hours
  - Whole turkey** 1 day per 4 to 5 pounds
  - Poultry parts** 1 day per 1 to 2 pounds
- For quick, safe thawing place meat in cold water while still in its wrapper.

# SD Big Idea Competition Announced

ABERDEEN – The South Dakota BIG Idea Competition which is launching its ninth year of competition this fall. High school students across South Dakota are invited to compete in this business idea competition, and winners will receive nearly \$5,000 in cash awards and scholarships.

Students may work individually or as a team and will be able to submit their business idea applications online from Sept. 1 until Oct. 31.

The online application as well as various resources and examples can be accessed at the BIG Idea website: [www.BIGIdeaSD.com/](http://www.BIGIdeaSD.com/). The written idea entry consists of a maximum 1,075-word description of the student(s)' business concept. For the optional marketing design competition, students will create an ad and logo to support their business idea.

Coordinator Kelly Weaver of the Small Business Development Center said, "We are excited for the 2015 BIG Idea Competition. It's a great experience for students interested in learning about business. For students

already seriously pursuing a business, we can connect them with resources and mentors to help further their entrepreneurial growth and business success."

All applications submitted by the Oct. 31 deadline will be reviewed and ranked by several judges across the state. The eight top scoring idea applications will be invited to the final competition and will make a presentation for the final judging component. The top three applications will receive cash awards of \$1,000, \$500 and \$250, respectively. College scholarships to both Northern State University and Presentation College will be awarded as well. One winner will be chosen from among all the marketing design entries and be awarded \$500.

The final competition and awards event will be held on Thursday, Dec. 3, at Northern State University in Aberdeen. Students will participate in a panel discussion with several successful entrepreneurs. Students will hear the journeys that these entrepreneurs have traveled and be able to ask

questions of them. Prior to the awards presentation, all finalists will give an elevator pitch of their business idea.

In its eighth year of existence, the BIG Idea Competition has received 1,315 entries involving nearly 1,800 students representing 67 schools. The competition is open to any high school student in the state. The winning entry in 2014 was "Ace the Pace," presented by Rachel Schartz of West Central High School. A complete listing of the 2014 finalists can be found on the BIG Idea website along with a video of their elevator pitches.

Homegrown businesses are key to the success of our rural communities, and a major goal of the BIG Idea competition is to increase the spirit of entrepreneurship. By exposing our youth to new ideas and innovation, they can consider entrepreneurship as an option for their future. Rather than leaving the region to look for a job, they can have the confidence to create their own opportunities close to home and know that there is support for them should they choose to do so.

The competition is organized by a broad based committee of economic development organizations, educational institutions, and private businesses and coordinated by the Small Business Development Center. Supporters include Sanford Health, East River Electric, REED Fund, Dacotah Bank, Student Loan Finance Corporation, Northwestern Energy, Northern State University, Presentation College, McQuillen Creative Group, Aberdeen Development Corporation and the Tom and Danielle Aman Foundation. Other collaborating organizations include: Aberdeen Area Chamber of Commerce, Aberdeen Downtown Association, Aberdeen Catholic School System — Roncalli High School, and Aberdeen School District — Central High School.

Questions regarding the competition can be directed to Kelly Weaver of the Small Business Development Center at (605) 626-2565 or [info@bigideasd.com](mailto:info@bigideasd.com).

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